

TAPE OUTLINE -- HACCP TECHNICAL TRAINING OCT 1997

Tape A - Opening,
Module 1 -Food Safety Goals,
Module 2 -HACCP Principles

Total Time: 42:25

Segment	Length	Description
Opening	11:00	Opens training with a foreword by USDA Deputy Undersecretary for Food Safety and Tom Billy, FSIS Administrator
Module 1, Food Safety Goals	12:00	Explains the FSIS Food Safety Goals, with comments from District Managers
Module 2, HACCP Principles	19:25	Introduces the Seven Principles of HACCP, using Ag Canada's " <i>HACCP, The Hazard Analysis and Critical Control Point System</i> "

Tape B- Module 3 -Industry HACCP Plans

Total Time: 55:45

Segment	Length	Description
Module 3, Industry HACCP Plans	55:45	Gives detailed information about how HACCP plans are developed and implemented by industry

Tape C - Module 4a -Micro Testing, *E. coli*,
Module 4b -*Salmonella*

Total Time: 1:02:35

Segment	Length	Description
Module 4a, Micro Testing, <i>E. coli</i>	54:00	Describes industry's role regarding the generic <i>E. coli</i> testing requirements and performance criteria guidelines
Module 4b, <i>Salmonella</i>	8:35	Describes the FSIS program for testing for <i>Salmonella</i> and the performance standards

Tape D- Module 5 -Systems Approach

Total Time: 21:00

Segment	Length	Description
Module 5, Systems Approach	21 minutes	Explains the systems approach as it relates to HACCP/Pathogen Reduction, with Bill Smith, Assistant Deputy Administrator

Tape E - Module 6 - Revised PBIS

Total Time: 28:00

Segment	Length	Description
Module 6, Revised PBIS	28:00	Covers the changes made to PBIS due to HACCP/Pathogen Reduction

Tape F - Module 7 -Basic Compliance, Module 8 -*E. coli* Compliance

Total Time: 21:30

Segment	Length	Description
Module 7, Basic Compliance	13:30	Provides instruction in determining Basic compliance/noncompliance for an establishment's HACCP plan
Module 8, <i>E. coli</i> Compliance	8:00	Provides instruction in determining compliance/noncompliance for an establishment's <i>E. coli</i> testing procedure

Tape G - Module 9a -Other Compliance: Salmonella

Total Time: 35:00

Segment	Length	Description
Module 9a, Other Compliance: <i>Salmonella</i>	35:00	Provides instruction in determining compliance/non compliance for <i>Salmonella</i>

Tape H - Module 9b -Other Compliance, HACCP Systems

Total Time: 35:00

Segment	Length	Description
Module 9b, Other Compliance, HACCP Systems	35:00	Provides instruction in determining compliance/non compliance for an establishment's HACCP system

Tape I - Module 9c -Other Compliance, Sanitation SOP, Module d -Other Compliance, Consumer Protection

Total Time: 14:55

Segment	Length	Description
Module 9c, Other Compliance, Sanitation SOP	12:48	Provides instruction in determining compliance/non compliance for an establishment's SSOP
Module 9d, Other Compliance, Consumer Protection	2:07	Explains how Consumer Protection compliance/non compliance will be handled under HACCP/Pathogen Reduction

Tape J - Module 10 -Technical Advice and Assistance

Total Time: 12:39

Segment	Length	Description
Module 10, Technical Advice and Assistance	12:39	Covers resources available for technical advice and assistance, including the Technical Service Center, with a District Manager and Paul Thompson, Technical Service Center Director

Tape K - Module 11 - Business Relations

Total Time: 13:00

Segment	Length	Description
Module 11, Business Relations	12:39	The purpose of this module is to provide information and techniques to participants for use in: A. Building effective relationships, B. Managing conflict more effectively, and C. Communicating more effectively by demonstrating active listening.

Tape L - Module 12 - Industry Session

Total Time: 18:00

Segment	Length	Description
Module 12, Industry Session: Other compliance/ Noncompliance HACCP systems	18:00	To promote understanding, the facilitators will hold evening industry orientation sessions at locations where the HACCP Technical Training Program is being presented to FSIS field personnel.